



Jordan Cobblers Hill 2009

THE WINES OF  
**JORDAN**  
STELLENBOSCH

### BACKGROUND

*The Ultimate Expression of Jordan Terroir. A limited-release wine, honouring the Jordan family heritage as master cobblers.*

### LOCATION & CLIMATE

The distinct ravine which embodies Stellenbosch Kloof harnesses all the qualities of a well-orientated compass. Varying elevations and aspects allows us to grow a selection of classic varieties to specific sites that optimise this expression through their location. The cooler south- and east-facing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with maritime influences from False Bay, 14km to the south, and a refreshing breeze channelled from the West Coast's Benguela current 24km to the north-west. These two breezes culminate at the top end of the ravine and bring in early morning mists, especially from False Bay. Consequently, temperatures in our meso-climate can be measured at least 3° Celsius cooler than inland Stellenbosch during ripening periods. This adds a unique characteristic to Jordan wines.

### APPELLATION

Wine of Origin Stellenbosch.

### SOIL

Decomposed granite (Hutton and Glenrosa soil form).

### ASPECT

West-facing, 220m above sea level.

### AGE OF VINES

17 years old.

### BLEND

58% Cabernet Sauvignon, 42% Merlot



### ANALYSIS

**Alc:** 14%

**Total Acid:** 6.4g/l

**pH:** 3.75

**Residual Sugar:** 2.3g/l

### TASTING NOTES

The palate is richly layered and intriguing with a variety of opulent flavours which includes Sichuan pepper and blackcurrants. The 24-month barrel ageing adds viscosity and a spicy finish.

### HARVESTING

The Cabernet Sauvignon grapes were harvested between 14<sup>th</sup> – 25<sup>th</sup> of March 2009 at 23 – 23.6°C, the Merlot grapes were harvested on the 9<sup>th</sup> of March 2009 at 25.6°C.

### CLONES

Merlot clones 192 & 36 on R110 rootstock; Cabernet Sauvignon clones 27 & 14 on 101-14 rootstock.

### WINEMAKING & MATURATION

Fermented in overhead retort-shaped, stainless steel fermentors at 28°C. Three pump-overs were done daily over the fermenting cap. After pressing, the wine was racked to barrel where it finished malo-lactic fermentation. A selection of the best barrels was made and the wine spent a total of 24 months in 225 litre French oak barrels.

### ACCOLADES

2011- Gold at 2014 UK Sommelier wine Awards

2010- Silver at Veritas Wine Awards

2010- Outstanding Gold at International Wine & Spirits

2009- Gold at 2013 Decanter Wine Awards

### FOOD SUGGESTION

Perfect with beef fillet, sirloin steak or veal cutlets.